Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU GARCHÈRES
2022

This plot takes its name from Verchère which means in old French “land adjoining the farm, fertile soil or cultivated enclosure”



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine’s vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

The Garchères, on the right, going up to Montagny, are very steep, well exposed to the South West. The soil is stony and shallow (30 to 40 cm).
Wine-Growing method : sustainable
Manual harvest: 100%

Soil : Calcareous limestone, marls
Production area : 2,1 ha
Altitude : 330-350m
Average age of vines : 25

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
100 % whole grapes
24h static settling

12 months (whose 4 months in stainless steel tank)
80% oak barrels (whose 12% of new oak) and 20% in stainless steel vats

13% vol.

TASTING

Tasting note

The nose presents quite marked floral notes, followed by a delicate palate enhanced with a few notes of grapefruit zest.

Food pairings

Ideal with fish fillets in cream, prawn skewers or even Comté

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

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